The Style In Foods

by "CURTIS"

Digitized by Google

CURTIS

"Unusual Things to Eat"

The Usual Foods in Homes That Know

Artichauts a la Grecque
Chicnic
Curtisola
Garnishola-Pimientos
Ripe Olives
Sandwichola
Kippered Sardine Filets
Tuna Supreme

PRICE ONE DOLLAR

COPYRIGHT 1920 BY
THE CURTIS CORPORATION
LONG BEACH, CALIFORNIA
(LOS ANGELES HARBOR)



Digitized by Google

The Style Book of Foods by Curtis



CONFIRMED devotees of the various unusual food creations which distinguish the exclusive clubs, cafes and hotels, as well as many private homes, have long known that the rare delicacies put up under the famous Curtis Quality trademark are an absolute necessity in the preparation of many of their special dishes. In presenting this book to the public, therefore, we do so with the belief that our suggestions will be readily welcomed by those whose culinary experience has hitherto not acquainted them with this totally different American pack of unusual foods.

We find upon examination of the Curtis specialties, that most of them are in themselves most excellent Hors d'Oeuvres, any one of which makes an ideal appetizer—that highly essential preliminary to the luncheon, dinner, or banquet.

In examining the unique foods prepared in the Curtis kitchens, one finds that the innate goodness in each of these choice California foods has been so marvelously developed by perfect seasoning and scientific processing that each product is highly satisfying when served as it comes from the jar or tin as well as in many delightful combinations which give the chef or clever housewife fullest play for their genius.

In the following pages we have offered a number of very unusual and ultra modish recipes for the use of those whose aim it is to excel. While the recipes are not extensive, yet they represent the very latest vogue in the serving of foods today, and their perusal will, without doubt, suggest innumerable other uses to those whose enjoyment lies in the creation of new culinary delights.

Digitized by Google

We are not attempting in this booklet to describe table service further than that connected with the special dishes themselves, as we have felt that "precedent," or the established vogue, in the matter of service must in every way govern. The average home has, in fact, traditions of its own particular service which are a delight to the favored guest, and this individuality should be respected.

Pimientos, ripe olives, artichokes, sardines, tuna fish, olive oil, et cetera, which have been brought to their highest stage of perfection in the preparation of Curtis products, are the most extensively used base products of the Hors d'Oeuvre, the world over.

The culmination of Curtis Quality Style is found in the product Curtisola, a California antipasto, being a combination of the choicest products packed by Curtis, which are described more at length on the ensuing pages.

Many Curtis specialties will be found to make particularly attractive garnishes, and from several of them a few of the most fancy soups may be created. For the salad, Curtis products are supreme, and on many of the exacting tables of today no salad is considered complete without its including at least one of the Curtis unusual foods.

An unlimited number of entrees suggest themselves to the chef or culinary expert when Curtis unusual foods are in reach.

We have felt that this style book of foods would hardly be complete without the inclusion of several sample menu suggestions for formal dinners, in addition to the afternoon teas, motor lunches, luncheons, breakfasts, after-theatre suppers, et cetera.



Digitized by Google

Curtis Hors d'Oeuvres

Curtisola: Curtisola, an Hors d'Oeuvre par excellence, needs no particular suggestions concerning its use. The product is packed in both glass and tin and is an antipasto used ordinarily by Europeans as a side dish or appetizer; yet Curtisola is a combination of far rarer and more delicate food morsels than any French or Italian Hors d'Oeuvre. If you are yet unfamiliar with Curtisola, the greatest delight of the entire line of "Curtis Unusual Foods" is still in store for you.

Tuna Hors d'Oeuvre: Use the contents of one can of Curtis Tuna; mix with tomato catsup until smooth. Serve very cold on thick slice of tomato resting in a lettuce leaf. Each service garnished with Curtis Supreme Ripe Olives. Serve on individual plates.

Hors d'Oeuvre a la Curtis: Slice bread thin, then toast slightly, butter and cut into small diamonds, circles, and crescents; the circles two inches in diameter and the rest in proportion. For Pimientos, slice thin and place on toast, garnished with an olive in the center. For Tuna, chop finely; mix with mayonnaise; spread on toast. Caviar and other apertifs should of course be included. Garnish all with hard-boiled egg stuffed with Chicnic Shredded and mixed with mustard butter. Decorate with the contents of two inverted Curtisola hors d'oeuvre jars, slices of lemon and sprigs of parsley.

To make mustard butter, use butter mixed well with salt, red pepper, and mustard.

Curtis Appetizer Supreme: Cut slices of bread one-fourth of an inch thick, and two and one-half inches in diameter round. Toast slightly and decorate the upper with yellow decorating butter made of boiled egg yolks mixed with mayonnaise. In the center of this place an egg which has been stuffed with Curtis Tuna drenched with French dressing. On the top of the egg place a Curtis Baby Artichoke heart, and garnish with slices of lemons and sprigs of parsley.

Tomato Delicioso: Take four raw tomatoes, peel after dipping in hot water. Remove seeds and core. Fill with the following: Cut in small pieces one celery root well cooked, one can of Curtis Artichokes a la Grecque, and whites of three cooked eggs. Chop some chives, then mix the above with a cupful of mayonnaise. Season with salt. Then fill the tomatoes. Garnish the top with one Artichoke and serve on shredded lettuce.



Digitized by Google

Algerian Hors d'Oeuvres: Select four lemons, cut in half and scoop out the pulp. Remove the tough inner skin and seeds and to the rest add contents of one can of Curtis Sardine Filets chopped fine, a spoonful of French mustard, two hard boiled eggs chopped, a dash of Tabasco Sauce and a little thick Mayonnaise. Cut a slice from the bottom of the lemon cup in order that it may stand firmly on a round lettuce leaf, fill each cup with the mixture. Garnish with chopped egg and two pieces of the rind cut in straws crossed on top.

Anchovy Butter: Use one ounce of anchovies pounded thoroughly. Add one-quarter pound of butter and a little cayenne. Rub through sieve.

Cheese Balls: To be served with Curtis products. Mix together one cupful of grated cheese, one-half cupful of fine bread crumbs, five drops of Worcestershire Sauce, pinch of salt, dash of cayenne, and one-half teaspoonful of made mustard, and last of all, a well-beaten egg. Roll into small balls, place in a wire frying basket, and just before they are to be served, plunge into boiling fat. Cook a light brown and serve on a folded napkin.

Anchovy Dressing Use French Dressing—add one tablespoonful of anchovy essence.



Canapes

Canapes are savories, or appetizers, usually served before the first course at dinners, luncheons, or chafing dish suppers. One slice of bread only is used for each canape. They may be dipped in melted butter, toasted, or fried and cut into fancy shapes. The mixture is spread on top, the top garnished.

Sandwiches

The first requisite in the preparation of good sandwiches is to have bread of close, even texture. Cream the butter and spread before the bread is cut. Cut away all crusts.

Garnishes for sandwiches made of fish: Curtis Olives, pickles, cress, parsley, slices of lemon, and hard-boiled eggs.

For cheese: Curtis Olives and pickles.

For meat: Parsley, lettuce, cress and mint.

Digitized by Google

Curtis Artichauts a la Grecque



Curtis Artichauts a la Grecque are the hearts of only the youngest and tenderest Baby Artichokes, with all of the outside and tougher leaves being sacrificed so that the entire Artichoke may be eaten without the least sign of toughness being discoverable in the morsel. They are packed in a zestful, yet delicately flavored sauce of "Curtis Quality Olive Oil," seasoned with rare herbs. As an Hors d'Oeuvre they are incomparable and are a prime requisite for all stylish combination salads, being in demand by epicures the world over. The ultra-exclusive French or Italian chef finds the continued and varied use a most valuable assistance to his prestige.

Each can contains approximately seventeen whole Baby Artichoke hearts, and in serving it is well to cut these hearts longitudinally into either halves or quarters.

Artichoke Canape: Cut bread slices one-fourth of an inch thick. Toast slightly, spread with anchovy butter and garnish the top with split Artichoke hearts. Serve on lettuce leaves on individual plates.

Fried Artichokes: Cut hearts of Curtis Baby Artichokes in half. Marinate. Dip in batter and fry in boiling oil until brown.

Artichoke Fricassee: Use contents of one can of Curtis Baby Artichokes. Cut the Artichokes in half vertically and place in a saucepan with the liquid in which they are packed. Add one spoonful of butter, a little parsley and minced garlic; let this come to boiling point; before drawing from the fire add the yolks of two eggs that you have first beaten together with a little water, some lemon juice, and half cupful of grated cheese (Parmesan preferred). Be careful to stir constantly and not allow the eggs to burn. Serve when of creamy consistency.

Artichoke Combination Salad: Have prepared one cupful of string beans, one of green peas, one of asparagus tips, which have been cooked separately. Add to this the contents of one can of Curtis Baby Artichokes which have been drained. Mix and place on ice. When thoroughly chilled, add a rich mayonnaise, place in a bed of lettuce leaves and garnish with olives and strips of Curtis Pimientos.

Artichokes Naturel: Serve Curtis Baby Artichokes in a relish dish very cold. Retain the sauce.

Digitized by Google

Chicken Gourmet: Wash and separate chicken into pieces; eliminate the back and neck. Saute in a little olive oil or other frying element until nicely brown. Transfer to a casserole—add a pint of stock. Cover and let cook in a moderate oven for an hour or more, according to size and age of chicken. Cover. Add stock when necessary. When chicken is done remove it from the casserole. Thicken the gravy with three tablespoonfuls of flour. Add 1½ pints of milk or cream. Salt to taste. Stir until smooth in texture. Add one dozen or more mushrooms, a few chopped truffles and contents of one tin of Curtis Baby Artichokes vertically cut in halves and drained thoroughly. Place the chicken in the casserole with the sauce and serve very hot.

Artichoke Friandise: Place artichokes in a salad bowl rubbed with a clove of garlic. Pour mayonnaise over same. Place on lettuce leaves in the form of a cup on individual plates. Garnish with strips of cooked carrots cut in one-eighth inch strips lengthwise. Lay on top two or three filets of anchovies.

Artichoke Salad a la Russe: Have prepared one cupful of cooked beets, carrots, string beans and green peas, a few asparagus tips and broken bits of cooked cauliflower. Cut the Artichokes in half vertically, the other vegetables in dice. Place all in a salad bowl and pour over them a light mayonnaise dressing.

Artichoke with Drawn Butter: Heat the artichokes in a saucepan in their own sauce. When hot, drain and remove to serving dish and serve with drawn butter.

Artichoke Cream Soup: Drain one can of Baby Artichokes; run through a meat grinder. Scald three cupfuls of milk. Make a paste of one tablespoonful of butter and three of flour. Add the paste to the milk. Stir until the milk thickens. Add one cupful of thick cream before taking from the fire, together with the artichoke pulp. Serve at once with a mound of whipped cream in each plate.

Artichoke en Brochette: Drain one can of Curtis Baby Artichokes. Cut strips of bacon into lengths. Alternate bacon strips and artichokes on brochettes until filled. Broil over a hot fire. serve as an entree with Parisienne potatoes. Garnish with parsley. Serve very hot. Do not remove the brochettes.

Artichoke Piquante: Take the contents of a can of Curtis Artichoke hearts and drain; cut six truffles into small pieces, and place both on ice. Rub the bottom of the salad bowl with garlic, and put in the yolks of two hard boiled eggs, one-half teaspoonful of dry mustard and salt. Work well together, gradually adding oil until very thick; thin with a little tarragon vinegar, toss lettuce in this and sprinkle over it one teaspoonful of finely chopped tarragon leaves, chervil, and chives. Mix the ice-cold artichokes and truffles with a little of the dressing and place on top.



Digitized by Google

Curtis Chicnic



Many California tourists have become familiar with the kippered bonita, one of the most delicious morsels for which we must thank the waters of the Pacific.

It has been heretofore impossible, however, to devise a method of preserving kippered bonita so that it could be marketed other than in a very fresh condition. In Curtis Chicnic, however, we have the solution; and to lovers of Finnan Haddie and to even those not caring for fish as usually smoked, Chicnic will be found most delightful. It has been aptly termed "Deep Sea Bacon," as it is as distinctive in flavor as the famous "Sugar Cured" Bacon of the old South.

This specialty is packed in glass jars and is only the selected kippered white tenderloin of the fish. It is more delicate than chicken and makes an excellent canape, relish, sandwich or salad, and the various other suggestions herein are most worthy of your trial. Chicnic, as it comes from the jar, is also most satisfying.

Chicnic Canape: Cut bread in slices one-quarter of an inch thick, toast slightly. Spread with Curtis Chicnic minced with mayonnaise and garnish with Ripe Olives and sprigs of parsley.

Tomato Canape with Chicnic: Use firm ripe tomatoes. Peel after dipping in hot water. Slice in rounds one-fourth of an inch thick. Mix the Chicnic with one tablespoonful of mayonnaise until creamy. Spread on tomato, and decorate edges with parsley. Serve on individual plates.

Chicnic au Gratin: Use the contents of one or more jars of Curtis Chicnic. Cut in small pieces and place in a buttered baking dish. Make a thick cream sauce enough to cover same. Place over the top grated cheese. Bake in a hot oven ten minutes.

Chicnic a la King: Use the contents of one or more jars of Curtis Chicnic. Cut in small pieces. Make a thick cream sauce in chafing dish; when hot add the Chicnic, small pieces of Pimientos and a few pitted ripe Olives. Finish with a dash of cayenne and serve very hot on buttered toast or crisp crackers.

Breakfast Chicnic: Place a large piece of butter in a frying pan; when hot add one jar Chicnic and heat thoroughly over a slow fire. Serve on buttered toast garnished with strips of broiled bacon.

Digitized by Google

Chicnic Patties a la Reine: Have prepared some thick cream sauce to which has been added pitted ripe Olives. Cut Curtis Chicnic in small pieces and mix with the sauce; place over a slow fire until hot. Have warm crisp pattie shells ready. Fill with the above and serve with water cress leaves.

Escalloped Chicnic: Place in a baking dish, alternate layers of Chicnic picked in small pieces, and bread crumbs. Make a thick cream sauce. Add butter and shredded Curtis Pimientos or Garnishola. Pour the sauce over the above and bake until brown.

Chicnic Delicado: Cut Chicnic in small pieces. Place in a salad bowl. Pour over it two tablespoonfuls of oil mixed with one tablespoonful of vinegar. Chop the white heart of one head of celery. Mix with the fish. Arrange crisp white leaves of lettuce in cup shapes on the salad plates. Place one tablespoonful of mixture in each cup and pour over it one spoonful of mayonnaise. Lay one strip of Pimiento over each plate.

Chicnic Hors d'Oeuvre: Cut bread one-fourth of an inch thick and two and one-half inches in diameter. Toast slightly. Butter with mustard butter, cover top with slices of Curtis Chicnic. Cut a slice of hard-boiled egg crosswise about three-sixteenths of an inch thick. Place on top of Chicnic. In the center of the egg place a little caviar or star of Pimiento. Place on individual plates—garnish with chopped beets, capers and sprigs of parsley.



Club House Sandwich Chicnic: Remove the crust from two slices of toasted bread. Spread the under slice with mayonnaise dressing. On this lay two white lettuce leaves—trim, not allowing them to project over the edge of toast. On the lettuce leaves lay slices of Chicnic. Spread with mayonnaise. Over the mayonnaise lay two slices of broiled bacon. Cover the other slice of toast cut diagonally. Serve hot on individual plates garnished with slices of tomato and Ripe Olives.

Chicnic Sandwich: Make a paste of the contents of one jar of Curtis Chicnic and the yolks of three hard-boiled eggs, juice of half a lemon, pepper. Blend with creamed butter and spread on buttered, thinly cut, white bread with lettuce leaf between.

Chicnic Sandwich Rolled: Make a paste of the contents of one jar of Curtis Chicnic and three hard-boiled eggs, chopped. Mix with mayonnaise and spread on very thinly sliced, buttered, white bread. Roll up the slice and lay on a napkin. Draw the napkin firmly around the rolled slices and pin it. Put in a cool place until ready to serve, then remove the napkin and tie the sandwiches with baby ribbon or fasten with a toothpick.

Digitized by Google

Curtis Garnishola Pimientos



Unlike the usual pack of American Pimientos, Curtis Garnishola and Supreme Pimientos Morrones are fire-roasted and hand-peeled.

Due to the fire-roasting process, the Pimientos are rendered sweet and firm textured, and are not to be confused with the soft, flabby, and bitter lye-peeled or hot-oil dipped packs. The more costly fire-roasting process disintegrates and volatilizes the indigestible fatty acids in the pepper, which assures Garnishola and Curtis Pimientos being most readily assimilated by the system without the "after eating distress" so often occasioned by the non-roasted pepper.

Pimiento Canape: Cut bread in one-fourth inch slices. Toast slightly — spread with mustard butter. Slice Pimientos into fine strips with scissors. Place on top. Garnish with chopped parsley.

Canape Tartare: Cream two tablespoonfuls of butter and add to it one tablespoonful each of chives, capers, gherkins, olives, and Tarragon leaves chopped fine, one teaspoonful each Tarragon vinegar and lemon juice, one-half teaspoonful each French mustard and paprika. Mix thoroughly and spread white bread cut in circles. Garnish with Pimientos.

Bisque a la Curtis: Rub Curtis Pimientos or Garnishola through a colander with a few spoonfuls of water together with the natural syrup in the container. Boil one-half cupful of rice in three pints of milk in a double-boiler until perfectly soft, and then rub through a sieve. Add the Pimiento pulp, one teaspoonful of onion juice, one teaspoonful of salt, and season highly with Tabasco sauce. Bring to a boil, remove from stove and stir in slowly one-half cupful of thick cream, mix with the yolk of two eggs. Serve with toasted cheese croutons.

Pimiento Salad Stewart: Drain the contents of one package of Garnishola or Curtis Pimientos. Dry on a cloth and slice in rings, cut up an equal amount of celery and mix with Pimientos. Add one cupful of small balls made of cheese rolled in cracker dust. Rub the yolks of two hard-boiled eggs to a smooth paste with two spoonfuls of olive oil and a small bit of garlic. Add to this a good French dressing. When mixed, pour over the salad and serve in a bed of lettuce leaves. Add anchovies and Ripe Olive rings.

Digitized by Google

Pimiento Timbales: Rub to a pulp, Garnishola or Curtis Pimientos. Grate six ears of corn; add this to the Pimiento pulp, also two tablespoons of thick cream, half a tablespoon of tomato sauce, salt, and cayenne pepper to taste, and the yolks of three eggs. Mix thoroughly. Fold in beaten whites of the eggs, and pour in buttered timbale cups. Stand in a baking pan half filled with hot water and bake for twenty minutes. Serve with cream sauce.

Potatoes O'Brian: Use one quart of cooked potatoes, three tablespoonfuls of butter, one tablespoonful chopped onion, one tablespoonful chopped parsley, salt and four Curtis Pimientos, cut in small pieces. Fry the onion in butter until slightly brown, then add the sliced potatoes well salted. When thoroughly heated, add the parsley and Pimientos. Cook a few minutes until thoroughly hot. Serve with broiled steak or chops.

Pimiento Con Arroz [*with rice*]: Chop one large onion and a slice of cooked ham very fine. Put this into a saucepan with one tablespoonful of butter, four Curtis Pimientos cut in pieces, and one cupful of boiled rice. Add three-fourths of a can of tomatoes seasoned with one teaspoonful of sugar and one of salt. Mix all thoroughly. Place in a baking dish. Cover with bread crumbs and bake until brown. Serve as an entree.

Frijoles Curtis: Soak one quart of red beans overnight. Cook slowly until tender. Drain and pour into a frying pan with six tablespoonfuls of olive oil and two cloves of minced garlic. Salt to taste. Add Curtis Pimientos cut in small pieces, and one-half pound of grated (Parmesan) cheese. Stir until thoroughly blended. Serve very hot.

Eggs Pimiento: Chop fine four Curtis Pimientos. Add three tablespoonfuls of chopped ham. Place in a chafing dish with one tablespoonful of butter. Brown slightly. Add one-half cupful of canned tomatoes seasoned with one-half teaspoonful of salt and one-half teaspoonful chopped chives. Let cook gently four or five minutes. Break six eggs into pan and scramble all together. Serve with buttered toast.

Celery Victory with Pimiento: Use four stalks of celery well washed. Leave them whole but cut even across the top to remove the long leaves. Make a stock of fowl or veal bones, one or two chopped carrots, one onion, four bay leaves, a few sprigs of parsley, salt and whole peppers. Place celery whole in pan, strain the broth over same. Boil until tender but not too soft. When cold drain. Place on deep plate. Make a dressing of one cupful of olive oil, one-fourth cupful of vinegar, salt and pepper, place over the celery. Put on ice until ready to serve. Cut each stalk in quarters—using one-quarter for a service. Garnish with long strips of Pimiento. Also makes a wonderful addition to a large serving dish of assorted hors d'oeuvres.



Digitized by Google

Curtis Ripe Olives



Curtis Quality Ripe Olives are uniformly graded to size and sorted for color and texture to a point where every olive in the same container is as much alike as is attainable with human ingenuity and the best mechanical equipment.

You will find an exact replica of the size as well as the number of olives plainly printed on each label. This is a distinctive Curtis feature. How often have you wondered how many people this or that can will serve? How often have you thought you are buying large olives when, in fact, disappointment was in store, as the can disclosed small olives? The label on Curtis Ripe Olives is just like having a window in the can with the bother of counting the fruit eliminated.

In flavor, aroma, texture, color and uniformity of size, Curtis Ripe Olives possess all the essential features which go to make the perfect fruit. The Department of Agriculture rates ripe olives as second in food value to Olive Oil, which is considered the most highly nutritious food known to man.

Olive Canape: Cut bread one-fourth of an inch thick in rounds. Toast slightly. Mix one pint can of Curtis Olives finely chopped, with cream cheese enough to make a paste. Spread on the toast. Garnish the edges with chopped parsley and place a star of Pimiento in the center of each. Serve on individual plates.

Olive Canape with Nuts: Proceed as in the above canape. Chop fine an equal quantity of nuts. Mix with the olives. Use mayonnaise to bind into a paste. Spread on toast and garnish with whole olives and parsley.

Olive Canape: Chop Curtis Ripe Olives very fine and mix with a little mayonnaise. Spread on small buttered circles of white bread toasted on one side, circle the edge with a strip of Curtis Pimiento. Add a sprig of parsley.

Olive and Caper Canape: Use an equal amount of capers and Curtis Ripe Olives, chopped, seasoned with celery salt and paprika. Add a little Olive Oil or melted butter, mix until smooth. Cut white bread in slices—toast lightly on one side. Spread the untoasted side with the mixture. Trim edge with sifted yolk of hard-boiled egg. Sprig of parsley in each corner.

Olive and Anchovy Canape: Mix equal portions of minced Curtis Ripe Olives and anchovies pounded to a paste. Spread on diamond-shaped slices of buttered toast. Garnish with strips of Curtis Pimientos.

Digitized by Google

Olive and Cheese Canape: Toast crescent-shaped slices of bread on one side and butter. Spread first a layer of Neufchatel cheese mixed to a paste with thick cream and mayonnaise dressing. Cover with a thick layer of finely-chopped olives. Garnish with sprigs of parsley.

Olives Milanaise: Use cottage cheese. Rub smooth with cream, using a silver fork. Season with salt and paprika. Mix with it one-half as much Curtis Ripe Olives, stoned and chopped. Shape into small ovals and put on ice until ready to use. Serve on the crisp white leaves of lettuce and chicory, mixed with mayonnaise dressing and garnish with pitted olives, cut in half.

Curtis Ripe Olive Salad: Prepare for this salad by putting some dice of stale bread in a jar with some bits of dried red peppers, several days before. Take two cupfuls of these crumbs, two cupfuls of Curtis Ripe Olives, pitted and halved, and one-half cupful of young onions sliced thin. Pour over all a cupful of mayonnaise and serve on a bed of lettuce.

Olive Sandwich: Chop equal portions of Curtis Ripe Olives with hard-boiled eggs, season with salt and pepper and moisten with melted butter. Spread on thin slices of buttered white bread and garnish with whole olives.

Olive and Cream Cheese Sandwich: Add to a cupful of chopped Curtis Ripe Olives one tablespoonful of capers and four minced gherkins, mix with thick mayonnaise dressing. Spread the lower slice of buttered white bread with fresh cream cheese, the next slice with the olive mixture, cover with a third slice. Press together and cut in oblong slices. Garnish with parsley and a strip of Curtis Pimiento.

Olive and Chicken Liver Sandwich: Use equal portions of Curtis Ripe Olives and cold boiled livers chopped together, mix with thick mayonnaise. Spread on thin slices of buttered whole wheat bread. Put slices together.

Olive and Nut Sandwich: Chop Curtis Ripe Olives and English walnuts, add a dash of mayonnaise dressing. Spread between buttered brown bread.

Olive and Pimiento Sandwich: Use equal quantities of chopped Curtis Ripe Olives and Curtis Pimientos, moisten with mayonnaise and place between thin slices of buttered white bread.



Digitized by Google



TUNA SUPREME
PAGE TWENTY-TWO



SANDWICHOLA SALAD
PAGE SEVENTEEN



SARDINES ON TOAST
PAGE NINETEEN



TUNA CANAPE
PAGE TWENTY-ONE



HORS D'OEUVRE A LA CURTIS
PAGE THREE

Digitized by Google



On the above Hors d'Oeuvres tray which gives an accurate representation Things to Eat," just as they are empt are packed. Not one but is a delicacy cooking or preparation, but all are rare dishes described in this book.

Below are shown their original pac are found on the



Digitized by Google



y is shown a Curtis Buffet Luncheon,
ın of the full line of Curtis "Unusual
ied from the containers in which they
of remarkable appeal without further
doubly delicious when made into the

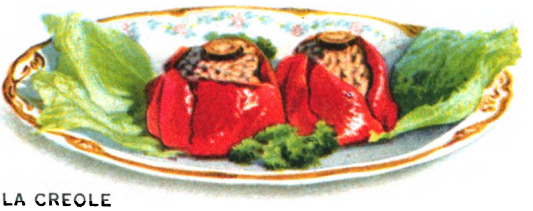
n the products in
kages, just as they
e dealer's shelves.



Digitized by Google



TUNA CROQUETTES
PAGE TWENTY-TWO



RICE A LA CREOLE
PAGE TWENTY



CAULIFLOWER PIQUANTE
PAGE TWENTY



TOMATO DELICIOSO
PAGE THREE



ARTICHOKE COMBINATION SALAD
PAGE FIVE

Digitized by Google

Curtis Sandwichola



Sandwichola is a preparation of the rarer products of Sunny California. It contains chopped, ripe olives, pimientos, baby pickles and choice vegetables, fine herbs and just the proper touch of kippered tuna, combined with olive oil; all Curtis processed; all highly nutritious foods.

Sandwichola is concentrated goodness, representing big value for the price at which it is sold. It is unexcelled as a sandwich filler—an ideal ingredient for captivating salads—a zestful and piquant addition to many bouillons, soups and purees which would otherwise be flat or lacking in flavor.

Use it frequently in the daily menu, and on special occasions, and you will become Sandwichola enthusiasts.

Sandwichola Canape: Cut bread in one-fourth inch slices, then in rounds and triangles. Toast slightly. Spread Sandwichola on top; garnish the center with a piece of Curtis Garnishola or Pimiento, cut in diamond shape, chopped egg yolk around the edges. Serve on individual plates.

Sandwichola Relish: Place contents of one jar of Sandwichola in a relish dish. Garnish with sprigs of parsley and serve as an accompaniment to cold assorted meats.

Sandwichola Sandwich: Place a lettuce leaf between two thin slices of buttered white bread, cover with Sandwichola and a little mayonnaise. Garnish with Curtis Ripe Olives.

Sandwichola Salad: Place one tablespoonful of Sandwichola on a bed of lettuce leaves. Cover the top with mayonnaise and garnish with anchovy filets.

Sandwichola Soup: Have prepared soup stock or clear bouillon unsalted. Heat. Just before serving add one teaspoonful of Sandwichola to each plate or cup. Serve with bread sticks.

Sandwichola Tomato: Use four large tomatoes of equal size. Peel after dipping in boiling water. Place contents of one jar Sandwichola in a salad bowl. Add one-half cupful of chopped celery, two hard-boiled eggs, and one-half teaspoonful of chopped chives. Mix together lightly with mayonnaise. Fill the tomato shells with the mixture; place one spoonful of mayonnaise on top. Garnish with crisp white lettuce leaves. Serve on individual plates.

Digitized by Google

Sardines
Curtis Kippered Sardine Filets



In California waters we find the genuine Pilchard Sardine, which is totally unlike the Sprat or Herring, so often canned and miscalled sardines. Curtis Sardine Filets are freed from all bone and are simply the long white tenderloins of the fish kippered to precisely the point desired by the epicure. The product is packed in one-pound oval tins which contain approximately twelve filets.

The greatest care is taken in the processing and packing of this exceptional delicacy, which is not to be in any way confounded with the very ordinary kippered Herring or salt-cured fish. Curtis Sardine Filets are a treat to any table that comes to recognize the superlative merits of Curtis "Unusual Things to Eat" and will be a frequent addition to the menu in serving the distinctive dishes made possible by this booklet.

Sardine Canapes: Add the yolks of three boiled eggs to every six sardines used. Mince the Sardines and egg yolks together. Add one tablespoonful of the sauce from the tin and two tablespoonfuls of mayonnaise. Mix thoroughly until creamy. Cut bread in one-fourth inch slices in rounds. Toast on one side and spread the untoasted side with the sardine mixture. Decorate the edges with chopped white of hard-boiled egg and chopped parsley.

Hot Sardine Canapes: Pound a few of the Sardines with one-half the quantity of butter and a little chopped parsley. Cut bread one-fourth inch thick in rounds. Toast on one side. Cover untoasted side with this mixture. Place in a hot oven for a few minutes. Serve hot. Garnish with parsley and Pimiento rings on individual plates.

Sardine and Olive Canape: Rub yolks of hard-boiled eggs through fine sieve, mix with butter creamed. Add Curtis Sardine Filets and mix to a paste. Season with lemon juice and spread on rounds of buttered toast, circled with minced Curtis Ripe Olives.

Digitized by Google

Sardines with Rice: Use one-fourth cup of rice, four cups boiling salt water. Cook until soft. Add to the rice two finely chopped hard-boiled eggs, two Curtis Pimientos, parsley, and one scraped onion, one tablespoonful of lemon juice. Press all through a potato ricer. Arrange one can of Curtis Kippered Sardines on a platter. Place rice around Sardines and garnish with lettuce. Serve with French dressing.

Salad Sardines: Take small potatoes, boil and peel while warm; slice very thin with a silver knife and to a pint of potatoes mince one small onion, one pickled beet, one fresh cucumber sliced, four Curtis Kippered Sardine Filets and one spoonful of minced ham. Mix all together and put on ice. Garnish with Pimiento. Serve with French dressing on a bed of lettuce leaves.

Sardines On Toast: Drain the sauce from one can Curtis Kippered Sardine Filets and place in a frying pan. When hot add the filets. Heat thoroughly. Serve on a platter with triangles of hot buttered toast, garnished with Parisienne potatoes and lemon slices.

Sardine Filets with Cucumbers: Place the filets in the center of a large serving dish and surround with a border of sliced cucumbers seasoned with salt, pepper, and oil or vinegar before placing on the dish. Garnish the ends and sides of the dish with radishes cut in the shape of flowers with sprigs of parsley. Serve very cold.

Salad d'Oeuf: Cut half a dozen hard-boiled eggs in half with a thread held taut. Put yolks in a bowl and rub to a cream, then add one-quarter teaspoon dry mustard, a dash of cayenne, salt, a little lemon juice and twelve Curtis Sardine Filets scraped fine. Put this into the empty halves of the eggs. Cover the bottom and sides of salad dish with crisp lettuce leaves and lay the half eggs in a circle on top with mayonnaise in center.

Sardine Sandwich: Take the contents of one can of Curtis Sardine Filets and pound the meat to a paste. Rub in the yolks of three hard-boiled eggs with one tablespoonful of olive oil and a dash of salt and pepper. Spread the mixture on toasted bread. To be eaten hot.

Scotch Snipe--Stewart: Use contents of one can of Curtis Sardine Filets finely minced, add a few drops of lemon juice and one tablespoonful of cream. Spread between thin slices of bread.

Dressing: Yolks of two eggs beaten, six tablespoonfuls of thick cream; beat into this, one tablespoonful of melted butter, cook until it begins to thicken, stirring constantly. Add one teaspoonful of mustard, dash of cayenne and salt.



Place sandwiches in oven until hot, then cover with dressing and serve immediately.

Digitized by Google

Danish Sandwich: Mix and beat thoroughly the contents of one can of Curtis Sardine Filets, one ball of cottage cheese, one chopped onion, one tablespoonful of chopped parsley, one tablespoonful of mint, two tablespoonfuls of vinegar, salt to taste, dash of red pepper, the grated rind and juice of two lemons, also use the oil from the sardines. Spread between thin slices of lightly buttered rye or brown bread.

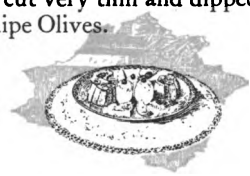
Spanish Sandwich: Take the contents of one can of Curtis Sardine Filets and lay them on slices of buttered toast, cover with chopped Curtis Ripe Olives and lemon juice. Cover with another slice of buttered toast. Serve on a lettuce leaf.

Sardines with Hollandaise Sauce:

Heat the Sardine Filets in a frying pan. Drain and place on a serving dish. Pour over them Hollandaise sauce and garnish with water cress leaves.

Broiled Sardine Sandwich: Drain one can of Curtis Sardine Filets. Toast thin slices of bread and cut in triangles or squares and butter while hot. Cut Sardine Filets in pieces and dip each piece in cracker crumbs, put on broiler and broil on both sides. Place on a piece of toast, cover with another slice and garnish with a slice of lemon.

Sardine Club Sandwich: Use three slices thinly cut buttered toast. Place a lettuce leaf covered with mayonnaise dressing on the lower slice, on which lay slices of broiled breakfast bacon. Place another slice of toast on top with another lettuce leaf, followed by Curtis Sardine Filets, topped by a third slice of toast. Garnish with slices of lemon cut very thin and dipped in chopped parsley. Serve with Curtis Ripe Olives.



Cauliflower Piquante: Use a firm white head of cauliflower. Cook uncovered until done but not soft. Drain and place on a plate to cool. Separate the flower into small parts. Lay on plates dressed with white or very light green chicory. Cover with mayonnaise. Alternate strips of Pimiento and anchovy filets on top.

Rice a la Creole: Use four Curtis Whole Pimientos. Take ½ cupful rice, boil until tender and drain. Season with 1 tablespoonful chopped onion, ½ teaspoonful salt, 1 tablespoonful sugar, and 2 tablespoonfuls tomato sauce. Let stand until thick. Stuff pimientos with this mixture. Hold pimientos in place with toothpicks. Place in hot oven and brown for five minutes. Garnish with parsley, lettuce and olive rings.

Digitized by Google

Tuna Fish



The highly-prized Tuna Fish needs no introduction to the American table of today. Caught in this country only in the waters off the California Coast, the Curtis plant is most favorably located for the handling of this rare and delicious fish. Tuna is entirely free from the oily, "fishy" taste of most canned fish and can be used with utmost satisfaction in those recipes which call for chicken. White meat only is packed under the Curtis label, and extreme pains are taken to clean, cook and pack the fish within a few hours after being caught.

Unlike the usual canned fish packed raw and cooked after sealing, Curtis Tuna is cooked in live steam from three to four hours prior to being packed. The fish is then cooled, the skin, bones and dark meat removed and the white meat packed in either a vegetable or fruit oil. By this process, the fish oil is removed in the first cooking, and by the addition of the vegetable or fruit oil the Curtis Tuna is rendered unlike fish and more similar in fact to either chicken or turkey.

For the formal occasion, we recommend Curtis Tuna Supreme, which is a solid cutlet pack of the whitest Tuna immersed in a most liberal quantity of pure olive oil and garnished in the can with Ripe Olives. Tuna Supreme is packed in both one-half and one-quarter pound Kanopen tins, making possible the taking of the entire cutlet from the can in a solid piece.

Tuna Canape: Cut bread one-quarter of an inch thick, toast gently, cut in rounds or triangles, butter with anchovy butter, mince Curtis Tuna with mayonnaise into a paste, spread on toast, garnish with chopped egg yolks and rounds of Pimiento.

Canape Lorenzo: Chop a small shallot and fry without coloring in an ounce of butter, add a teaspoonful of flour, and in a minute one cup of cream. When hot, add the contents of one-half pound can of Curtis Tuna flaked with a fork, salt and cayenne to taste—bring to a boil. Cut round pieces of bread and toast on one side only. Cover the toasted side with the above mixture and spread with a thick layer of butter prepared as follows:

Mix one-quarter pound butter and one-half pound of grated cheese and powder with paprika.

Put the canapes on a buttered dish and color in the oven.

Turban of Tuna. Take the contents of one can of Curtis Tuna, rub through a colander, add one cupful of bread crumbs which have been soaked in milk and drained dry, one-half cupful of thick cream, one teaspoonful lemon juice, one teaspoonful of Worcestershire Sauce, a pinch of mace, salt and cayenne. Fold in the beaten whites of four eggs, turn into a turban mould and steam for twenty minutes. Fill in the center with green peas. Pour around the form a rich cream sauce well flavored with anchovy sauce. Serve with latticed potatoes.

Digitized by Google

Tuna Loaf: Put into a bowl one cupful of bread crumbs, contents of one-half pound can of flaked Curtis Tuna, one cupful of sweet milk, salt, pepper and onion juice, and one beaten egg and mix well. Press the mixture into a buttered loaf pan and bake twenty-five minutes. Garnish with hard-boiled eggs and parsley, and serve with drawn butter.

Tuna Curry: Break in large pieces the contents of one can of Curtis Tuna. Cover with a rich cream sauce to which has been added curry powder to taste. Place in a buttered baking dish and cover with bread crumbs and pieces of butter. Brown in oven.

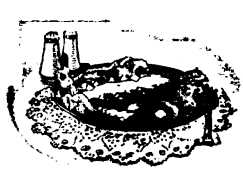
Salad Frileuse: Stone one pint of Curtis Ripe Olives and cut in half; to this add two finely cut pickles and the contents of one-half pound can of Curtis Tuna cut in dice. Arrange a bed of lettuce leaves on a platter with a square of ice in the center. Make a square hollow in the ice with a hot iron, wipe dry and place the salad in the cavity. Cover with mayonnaise to which a spoonful of freshly-grated horseradish has been added. Serve with pickle sandwiches.

Tuna in Peppers: Cut six bell peppers in halves lengthwise, remove the seeds and put the peppers to soak in very cold water. Beat four eggs slightly and add one cupful of sweet milk, contents of one pound can of Curtis Tuna cut in fine pieces, one cupful of bread crumbs and salt to taste. Pack the mixture in the peppers and sprinkle the top with bread crumbs and pieces of butter. Bake about twenty minutes.

Tuna a la Creole: Place two ounces of butter, two small green onions, and two green peppers finely chopped, into a pan which has been well rubbed with a clove of garlic. Add salt and cayenne pepper and stir slowly ten minutes. Add one large tomato stewed until it is smooth, a few tablespoonfuls of cream and one teaspoonful of flour. The mixture should be as thick as rich cream. Add contents of one-half pound can of Curtis Tuna cut in small pieces, bring to a boil and serve.

Tuna Croquettes: One-half pound can of Curtis Tuna flaked with a fork and one cupful of thick cream sauce mixed together. Roll in egg and cracker crumbs and fry in deep fat. Garnish with parsley and lemon and serve with creamed potatoes.

Tuna Supreme: Slice Curtis Tuna Supreme vertically with a very sharp knife, place on a platter surrounded with crisp lettuce leaves, pour over slices, mayonnaise and garnish with capers. Serve cold as luncheon dish.



Digitized by Google

Tuna Soufflé:

Cook two tablespoons of flour in two tablespoonfuls of butter. Add one-half teaspoonful onion juice, one teaspoonful chopped parsley, pepper, salt. Add two cupfuls of milk and stir until boiling. Put in the contents of one-pound can of Curtis Tuna flaked, one-half cupful of bread crumbs, the beaten yolks of three eggs, mix all together, then fold in the whites of three eggs beaten dry. Bake in a moderate oven thirty minutes.

Serve as luncheon dish.

Tuna Salad California:

Cut contents of one can of Curtis Tuna in small pieces, place in a salad bowl and pour over three tablespoons of olive oil, one of vinegar, a teaspoonful of salt, a little cayenne pepper, bits of orange peel cut very thin, one teaspoonful of onion juice, two bay leaves, one sliced Pimiento and a sprig of thyme; mix all well and let stand several hours before serving. Garnish with sliced orange.



Tuna Fritters:

Make a batter of three well beaten eggs, a pinch of salt, one-quarter cupful of milk, one tablespoonful of melted butter. Chop slightly, contents of one can of Curtis Tuna and stir in the mixture, adding enough stale bread crumbs to make a stiff batter. Drop by the spoonful into boiling fat and fry a light brown. Drain on paper and serve hot with rich cream sauce which has been colored with a little Pimiento puree.

Tuna Cocktail:

Flake the contents of one can of Curtis Tuna, mix with cocktail sauce and serve ice cold in cocktail glasses.

Tuna Luncheon:

Flake the contents of one can of Curtis Tuna and add to this one cupful of Curtis Baby Artichoke Hearts, quartered. Toss lightly together and season with salt and paprika. Place on a bed of crisp lettuce leaves. Pour over it a dressing made of the yolks of two hard-boiled eggs rubbed smooth with sufficient oil to make it like thick cream. Thin with a little lemon juice and season with salt and white pepper. Garnish the dish with white rings of hard-boiled eggs and serve with Pimiento sandwiches.

Tuna Sandwich--White:

Put into a bowl and blend lightly, one-half pound can of Curtis Tuna flaked, two teaspoonfuls of creamed butter, one teaspoonful of lemon juice, one teaspoonful each of tarragon, chervil, gherkins, a dash of paprika and nutmeg. Spread on thinly sliced white bread, cut in long strips one inch wide.

Digitized by Google

Dressings and Sauces

Mayonnaise Dressing: In order to obtain a quick and certain mayonnaise, it must be worked with a wire whisk and the ingredients be very cold.

Put three egg yolks in a bowl, separating every particle of white, add two drops of tabasco and one teaspoonful of dry mustard. Mix thoroughly. Pour in slowly one-half gill of vinegar and one pint of olive oil (or oil preferred) alternating them without stopping. Beat thoroughly until thick. One-half teaspoonful of lemon juice may be added.

French Dressing: The French always rub the salad bowl in which the salad is to be made with a clove of garlic.

Use three tablespoonfuls of olive oil, one of vinegar, one teaspoonful of salt, a little tabasco sauce and pepper, one-fourth teaspoonful of mustard. Place salt, pepper, sauce, and mustard in mixing bowl—add a little oil, stir well, then gradually add the rest of the oil. Last of all, add the vinegar.

Chives, mint, chervil and similar small greens may be finely minced and sprinkled over a green salad with excellent results.

Cocktail Sauce: For twelve cocktails, use twelve teaspoonfuls of tomato catsup, ten teaspoonfuls of horseradish and ten of vinegar, eight teaspoonfuls of lemon juice and one of tabasco sauce. Chop fine tender stalks of celery, add one teaspoonful for each glass. Thoroughly mix and serve very cold. A little chopped green pepper may be added.

Cream Sauce: Melt two tablespoonfuls of butter in a sauce pan. When bubbling, add four tablespoonfuls of dry flour. Stir until well mixed. Scald one pint of cream. Add one-third of cream to butter and flour and stir until it thickens. Add more cream and boil again. When stirred until perfectly smooth, add the remainder of the cream. Add one-half teaspoonful of salt and a few grains of cayenne pepper, and one-half teaspoonful of celery salt if desired. Mix while hot with fish.

Hollandaise Sauce: Beat one-half cup of butter to a cream with a silver spoon, add the yolks of three eggs, one at a time, and beat well; then add the juice of one-half of a lemon, one-fourth saltspoon of pepper, one saltspoon of salt. About five minutes before serving, add one-half cupful of boiling water, a little at a time, and stir well. Place the bowl in a saucepan of boiling water and stir rapidly until the sauce thickens. This is one of the excellent sauces for fish.

Mustard Butter: Mix butter to be used for canapes or sandwiches, with mustard, salt and red pepper in quantity enough for seasoning.

Digitized by Google

Drawn Butter Sauce: Rub one-half cup of butter and two tablespoonfuls of flour together in a saucepan. Use one-half pint of boiling water and one-half pint of boiling milk, pour a little at a time into the butter and flour. Stir constantly. When smooth, add salt and a little pepper; do not allow to boil. A little lemon juice may be added.

Tartare Sauce: One cupful of mayonnaise dressing made as mentioned above. Add one tablespoonful of chopped cucumber pickle, one tablespoonful of capers, one teaspoonful of onion juice—grate an onion to secure the juice and add the amount required. Set on ice until needed and serve very cold. Excellent with fish and fish salads.

Olive Sauce: This is an excellent sauce for roast duck or other game. Place two tablespoonfuls of olive oil in a frying pan, add one chopped onion. When this commences to brown, add one tablespoonful of flour. Stir until smooth. After it has cooked for a few minutes, add one pint of stock. Let this simmer gently. Pare two dozen olives round and round, leaving the pulp in a strip; if this is done carefully, the olives will retain their shape. Place the olives in the sauce, add the juice of one lemon, salt, and a little cayenne. Let simmer for twenty minutes, skim and serve very hot.

Mayonnaise Verte: Use the yolk of one hard-boiled egg, three gherkins, two anchovies, large bunch of parsley chopped very fine, salt and cayenne to taste. Put these ingredients into a mortar and mash thoroughly, then pass through a sieve. Add the beaten yolks of two eggs, a small quantity of mayonnaise and a dash of tarragon vinegar.



Italian Dressing: Cut a Bermuda onion in halves and scrape the juice of half of the onion into a bowl; add three-fourths of a cupful of olive oil, one-third of a cupful of red wine vinegar, one-fourth of a cupful of tomato catsup, one tablespoonful of Worcestershire Sauce, one teaspoonful of mushroom catsup, paprika and salt. Stir until well blended.

Curtis Mayonnaise: Mix gently one cupful of thick mayonnaise and one cupful of Sandwichola. Serve on lettuce hearts.

Venetian Salad Dressing: To be served with Curtis products. Rub an anchovy smooth with a tablespoonful of olive oil and a teaspoonful of French mustard. Add three or more tablespoonfuls of oil, one of garlic vinegar and one of plain vinegar. Stir until creamy.

Garlic Sauce: To be served with Curtis products. Grate a clove of garlic and add the yolk of one egg, rub smooth, and add one tablespoonful of bread crumbs which have been soaked in milk and squeezed dry, a pinch of salt and cayenne pepper. Stir in from seven to eight spoonfuls of olive oil and the juice of one lemon.

Digitized by Google

Formal Dinner

FORMAL DINNER

Curtis Tuna Cocktail Supreme
Celery en Branche Curtis Ripe Olives
Dinner Rolls
Curtis Pimiento Bisque
Curtis Chicnic Patties a la reine
Filet Mignon Fried Curtis Artichokes Hollandaise
Orange Punch
Broiled Spring Chicken Curtis Pimiento Salad Stewart
Toasted Wafers
Individual Ice Cream Macaroons
Camembert Cheese Toasted Water Crackers
Cafe Noir

FORMAL DINNER

Fruit Cocktail
Cream of Artichoke Soup
Curtis Pimiento Timbales Curtis Ripe Olives
Larded Filet of Beef Mushroom Sauce
French Peas
Raspberry Sherbet
Planked Chicken Tomatoes en Surprise
Toasted Crackers
Charlotte Russe Fancy Cakes
Coffee Bonbons

DINNER

Tuna Cocktail
Consomme Sandwichola
Broiled Curtis Sardines on Toast
Saddle of Lamb with Stuffed Potato
Artichokes Pimiento Salad Stewart
Orange Sherbet Cake
Cafe Noir

DINNER

Artichoke Canape
Garlic Olives
Curtis Tuna Souffle Fresh Cucumbers
Roast Chickens Parisienne Potatoes
Lettuce Salad Cheese Balls
Maple Mousse



Digitized by Google

Breakfast



BREAKFAST

Fresh Fruit
Broiled Curtis Sardines on Toast
Cream Potatoes
Hot Biscuit Coffee

BREAKFAST

Iced Orange Juice in Glass
Breakfast Chicnic with Bacon
Potato Chips
Toast Coffee

BREAKFAST

Baked Apples and Cream
Sandwichola Omelet
French Fried Potatoes
Toast Coffee

BREAKFAST

Fresh Figs and Cream
Chicnic on Toast
Potatoes O'Brian
Marmalade Toast
Coffee Tea

Afternoon Tea

AFTERNOON TEA

Assorted Canapes
Curtis Ripe Olives Salted Almonds
Tea Cakes
Bonbons

AFTERNOON TEA

Assorted Canapes
Curtis Ripe Olives
Chocolate Tea Fancy Cakes
Bonbons

AFTERNOON TEA

Tuna Salad California
Olive Sandwiches
Coffee Bonbons

Digitized by Google

Motor Luncheon

MOTOR LUNCHEON

Curtis Pimiento, Sardine and Tuna Sandwiches
Celery Curtis Ripe Olives
Eggs Stuffed with Chicnic and Mayonnaise
Potato Chips Fruit Cake
Mineral and Soda Waters

MOTOR LUNCHEON

Curtis Tuna Loaf
Curtis Ripe Olives Cucumber Sandwiches
Sandwichola and Crackers
Fruit

Chafing Dish Supper

CHAFING DISH SUPPER

Canapes Pimiento
Chicnic a la King Lettuce Sandwiches
Neufchatel Cheese
Toasted Crackers
Coffee

Sunday Night Supper

SUNDAY NIGHT SUPPER

Curtis Assorted Hors d'Oeuvres
Curtis Pimiento Sandwiches
Curtis Ripe Olives
Tea

SUNDAY NIGHT SUPPER

Curtis Tuna Supreme with Mayonnaise
Cucumber Sandwiches
Curtis Ripe Olives
Tea Fancy Cakes

SUNDAY NIGHT SUPPER

Artichoke Salad a la Russe
Cheese Sandwiches
Curtis Ripe Olives
Tea Assorted Cakes



Digitized by Google

The Style Box of Foods

RECOGNIZING the desire on the part of many who read this book to prove to their own satisfaction the rare flavors of Curtis Foods, as prepared in accordance with the unusual recipes described herein, we pack a delectable

Style Box of Foods

CONTAINING

1 glass jar Curtisola
1 glass jar Chicnic
1 glass jar Sandwichola
1 glass jar Pimientos
1 tin Curtisola
1 can Tuna Supreme
1 can Supreme Ripe Olives
1 can Kippered Sardine Filets
1 can Hearts of Baby Artichokes a la Grecque
A copy of "The Style in Foods" by "Curtis"

To those who cannot secure this Style Box from their grocer, we will ship same from our factory at Long Beach (Los Angeles Harbor), California, for $4.50, all charges prepaid.

Digitized by Google



Digitized by Google